



PREP: 20mins
COOK: 20mins
SERVES: 12

Turkish Delight

This classic Middle Eastern sweet is delicious on its own or a wonderful addition to special occasion cupcakes, cakes or cheesecakes with its delicate rose flavour.

Ingredients

575g caster sugar
100g Queen Glucose Syrup
300ml water
1-2 drops Queen Red Food Colour Gel
100g cornflour
25g gelatine
3tsp Queen Natural Rosewater Essence
25g icing sugar

Method

STEP 1

Line a square 20cm tin, at least 2.5cm deep with non-stick baking paper.

STEP 2

Combine sugar, Glucose Syrup and water in a saucepan and bring to boil. Add Red Food Colour Gel. Boil mixture for 10-12 minutes, stirring constantly.

STEP 3

Meanwhile, add a small amount of water to 75g of the cornflour to make a thick paste. To soften and dissolve the gelatine, combine with about 3/4 cup of hot water. (Or, follow instructions on gelatine packet)

STEP 4

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Method

Remove syrup from heat and add cornflour paste, whisking to ensure there are no lumps. Stir in gelatine and add Rosewater Essence. Return syrup to the boil for a further 2-3 minutes. Pour into the prepared tray and set aside for 3/4 hours to cool.

STEP 5

Turn the Turkish Delight out of the tin and use a warm, wetted knife to cut into cubes. Combine the remaining cornflour with the icing sugar. Roll each cube in the icing sugar mixture to lightly coat and store in an airtight container for up to 14 days.

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